



CLEARVIEW

ESTATE WINERY

BLACK REEF BLUSH

Black Reef Blush meshes summer aromatics of raspberry & blueberry with spicy elements of clove and anise lending itself to food matches no matter the season.

"This is a juicy, mouthwatering off-dry rosé with savoury red berry fruits, quince and subtle confectionary notes on a bright, very fine-textured palate."

- Raymond Chan reviewing the 2017 vintage

PREVIOUS ACCOLADES

4 stars - Raymond Chan 2018

BRONZE MEDAL New World
Wine Awards 2017

WINEMAKING NOTES

A vibrant rosé with a spine of Chambourcin, a French hybrid very rarely planted in NZ.

Red grapes used in the wine were given up to 12 hours skin contact, except the Chambourcin which was crushed and de-stemmed straight into the press, and then pressed out. Cool fermented and bottled early to safeguard the abundant berry character. The grapes were harvested at optimal ripeness depending on the grape variety producing a wine with delightful balance.

FOOD SUGGESTION

A wide range of foods including duck, tapas, antipasti and cold meats.

CELLARING

Drink now or over the next two years.

TECHNICAL NOTES

<i>Vintage</i>	2018	<i>Alc/vol</i>	13%
<i>Region</i>	Hawke's Bay	<i>p/H</i>	3.40
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	7 g/l
		<i>TA</i>	6.8 g/l



PLEASE NOTE: Generic bottle image, not vintage specific